

## Ingredients

- 3 medium acorn squash
- 6 teaspoons butter
- 2 cups cubed cooked chicken
- 1-1/4 cups (5 ounces) shredded cheddar cheese
- 1 can (4 ounces) chopped green chiles
- 1/2 cup chopped celery
- 1/2 cup sour cream
- 1/3 cup chopped green onions
- 1 can (2-1/4 ounces) sliced ripe olives, drained
- 1/2 teaspoon paprika
- 1/4 teaspoon pepper
- 1 medium ripe avocado, peeled and cut into 12 slices
- 6 tablespoons slivered almonds, toasted

## Directions

Preheat oven to 350°. Cut each squash lengthwise in half; discard seeds. Cut a thin slice from bottom of each squash half to allow them to lie flat. Place on a 15x10-in. baking sheet, cut side up; fill each with 1 teaspoon butter. Bake until fork-tender, 35-40 minutes.

Meanwhile, in a large bowl, combine chicken, cheese, chilies, celery, sour cream, green onions, olives, paprika and pepper; spoon into squash.

Bake until filling is heated through and squash is tender, 20-25 minutes. Top with avocado and nuts.